
Hakkasan New York
Dim Sum

Bespoke Tea
Listing by
Yauatcha
邱記茶葉篇

茉莉香片	Jasmine Green Tea Taipei, Taiwan \$8.00
三峽龍井綠茶	Dragon's Well Green Tea Sanshi, Taipei, Taiwan \$8.00
四季烏龍	Four Seasons Oolong Taipei, Taiwan \$8.00
古典美人	Classical Beauty Taipei, Taiwan \$8.00
安溪鐵觀音	Anxi Tie Guan Yin (roasted) Fujian, China \$10.00
高山鐵觀音	High Mountain Tie Guan Yin Li Mountain, Taipei, Taiwan \$12.00
普洱	Old Puer Ya Jian Yunnan, China \$12.00
銀針白毫	Silver Needle Fujian, China \$15.00
滇紅	Tian Hong Yuannan, China \$12.00
高山烏龍	High Mountain Oolong Taipei, Taiwan \$12.00

Steamed
Dim Sum
蒸類

帶子蝦燒賣	Scallop shumai \$10.00
鮑魚雞燒賣	Chicken and abalone shumai \$32.00
竹筍上素餃	Bamboo dumpling ^v \$6.00
筍粒蝦餃皇	Har gau \$9.00
蟹肉韭菜餃	Prawn and Chinese chive dumpling \$8.00
蚝皇叉燒飽	Char siu bun \$8.00
瑤柱大蝦白菜餃	Prawn and pak choi dumpling \$11.00
榆耳綠葉餃	Chive flower dumpling ^v \$8.00
珍珠糯米雞	Sticky rice in lotus leaf with chicken and dried scallop \$6.00
翡翠龍蝦卷	Jade lobster daikon roll \$12.00
上湯小龍飽	Shanghai siew long bun \$9.00
羊肚菌素餃	Morel crystal dumpling ^v \$11.00
帝皇蟹麵卷	King crab noodle roll \$11.00
XO 帶子球	XO scallop dumpling \$8.00
腐皮芙蓉卷	Beancurd lotus roll ^v \$6.00

酸辣汁餃子

Poached Peking dumpling
\$7.00

豉味鱸魚卷

Chilean seabass daikon roll
in black bean sauce
\$12.00

Cheung fun
腸粉類

腐皮蝦腸粉

Crispy beancurd prawn cheung fun
\$12.00

神戶牛肉腸粉

Wagyu beef cheung fun
\$18.00

金銀帶子腸粉

Scallop cheung fun
\$11.00

三菇素腸粉

Mushroom cheung fun ^v
\$8.00

Fried, Baked and Grilled Dim Sum 煎, 烤, 炸點心類	香酥鴨春卷	Crispy duck roll \$13.00
	鵝肝蝦多士	Sesame prawn toast with foie gras \$22.00
	韭菜雞鍋貼	Pan-seared Shanghai dumpling \$8.00
	上海齋鍋貼	Pan-seared vegetable Shanghai dumpling ^v \$6.00
	黑椒鹿肉酥	Baked venison puff \$10.00
	火鴨小南瓜	Roast duck pumpkin puff \$7.00
	蟹肉芝士芋盒	Taro and crab croquette \$7.00
	千絲墨魚筒	Cuttlefish mei si roll with salted egg yolk \$7.00
	醬爆海鮮酥	Crispy seafood puff \$11.00
	千層蘿蔔絲酥	Daikon puff ^v \$6.00

Soup
湯類

蟹肉竹笙灌湯餃

Seafood dumpling soup with Chinese yellow chive
\$12.00

雞絲酸辣羹

Hot and sour soup with chicken
\$10.00

湘州素酸辣湯

Vegetarian hot and sour soup ^v
\$9.00

菲皇松菇龙虾汤

Lobster and yellow chive soup with Brazilian lobster tail
\$19.00

Poultry
and Meat
家禽,肉類

沙律香酥鴨

Crispy duck salad with pomelo, pine nut and shallot
\$26.00

茶香煙燻太爺雞

Jasmine tea smoked chicken
\$26.00

掛爐琵琶鴨

Pipa duck
\$32.00

麻香辣子神牛柳

Wok-fry Wagyu beef tenderloin with spicy peanut sauce
\$69.00

家乡焖花南

Hakka pork belly claypot with leek and cloud ear mushroom
\$24.00

金桔鼓油皇煎牛仔骨

Veal short rib in superior soya sauce and kumquat
\$29.00

黑椒紅酒牛仔粒

Stir-fry black pepper rib-eye beef with merlot
\$37.00

Fish and Seafood 海鮮魚	西施奶沙軟壳蟹	Soft shell crab with curry leaf and chilli \$19.00
	椒鹽鮮魷	Salt and pepper squid \$15.00
	香檳焗鱈魚	Roasted silver cod with Champagne and Chinese honey sauce \$39.00
	蜜汁燒鱈魚	Grilled Chilean seabass with Chinese honey fried shimeji mushrooms and gai lan \$37.00
	薄荷亞三海鮮煲	Assam seafood claypot prawn, squid and fish served with fried Chinese buns \$35.00
	咖喱汁蝦球	Spicy prawn with lily bulb and almond \$29.00
	怪味芋香炒蝦球	Braised tiger prawn claypot with asparagus, taro and spicy bean sauce \$29.00
	韭菜汁炒帶子	Stir-fry scallop with Chinese chive and rice wine sauce \$29.00
	XO醬爆巴西龍蝦球	Stir-fry lobster with mushroom in XO sauce \$49.00

Tofu and Vegetable 時蔬, 豆腐	四川麻婆豆腐	Szechuan Mabo tofu with minced beef \$19.00
	豉汁茄子豆腐煲	Tofu, aubergine and shiitake mushroom claypot in chilli black bean sauce \$19.00
	黑椒百合蓮藕蘆筍	Stir-fry lotus root and asparagus in black pepper ^v \$16.00
	蘭度夏果燒野珍菌	Three style mushroom stir-fry with macadamia nut gai lan stalks and water chestnut ^v \$22.00
	醬爆四寶蔬	Four-style vegetable stir-fry in sweet Szechuan sauce ^v \$14.00
	黑椒甜豆齋雞	Stir-fry vegetarian chicken in black pepper sauce ^v \$17.00
	咸魚白菜苗	Pak choi and salted fish stir-fry \$15.00
	攪菜肉碎四季豆	French beans with minced pork and preserved olive leaf \$14.00
	時日蔬菜煮法: 蠔油, 姜汁, 蒜茸	Seasonal Chinese vegetable with choice of oyster sauce, garlic or ginger \$12.00
	銀白菜苗 菜心 芥蘭	pak choi gai lan choi sum

Rice and
Noodle
飯麵類

蛋炒飯	Spring onion and egg fried rice ^v \$9.00
薄荷秋葵海鮮飯	Hakka spicy seafood fried rice \$18.00
银鱼仔雞粒蘆筍飯	Chicken and crispy fish fried rice \$15.00
星洲米粉	Singapore vermicelli noodles with prawn and squid \$15.00
客家炒拉麵	Hakka noodles ^v with shimeji mushroom and Chinese chive \$15.00
XO鴨絲燴烏東	Roasted duck udon noodles with XO sauce \$18.00
絲苗白飯	Steamed Jasmine rice ^v \$3.50



